

## Reusable Foodware is Safe, Allowed, and Encouraged!



Due to the COVID-19 pandemic, there has been a steep increase in the use of disposable foodware. The Alameda County Department of Environmental Health, consistent with the Centers for Disease Control and Prevention, allows the use of reusable foodware when properly washed, rinsed, and sanitized. StopWaste encourages the use of reusables wherever possible to **reduce cost, waste, litter, and improve diner experience.**

### ✓ Providing Reusables for Onsite Dining is Allowed

- For both indoor or outdoor dining, reusable dishes, cups, and utensils are safe for workers and customers as long as they're properly washed, rinsed, and sanitized.
- Items shared between customers such as menus, bread baskets, and condiment bottles must be disinfected between parties to effectively deactivate the virus.



### ✓ Customer-Provided Reusables are Encouraged

- Reusable mugs, utensils, containers, and bags from customers are safe and allowed by health code, as long as staff are not required to touch them.
- Offering contactless pours of beverages into customer-provided beverage containers is safe and prevents waste.



### ✓ Reduce Waste from Take-out Service

- Provide single-use items such as bags, utensils, napkins, stirrers, condiment packets, and straws by request only.
- Encourage customers to hand carry to-go orders without a bag or to use their own reusable bags. Remember that the Reusable Bag Ordinance for Alameda County is in effect.
- If disposable food service ware is your only option, select compostable items certified by the Biodegradable Products Institute (BPI).



For more information on reusable and compostable foodware options, visit:

[www.StopWaste.org/reusablefoodware](http://www.StopWaste.org/reusablefoodware)

### ★ Need Help? Assistance and Funding Available:

#### \$500 Rebates for Reusable Food Service Ware

Does your business currently use disposable food service ware for on-site dining? Consider reusable alternatives with a mini-grant up to \$500 and hands-on support offered by StopWaste. For details and to apply, visit: [www.StopWaste.org/rethinkdisposable](http://www.StopWaste.org/rethinkdisposable).

#### Reusable Food Service Ware Pilot Projects

StopWaste is working with food facilities in Alameda County to test and support reusable service ware systems for prepared food takeout and delivery managed by third-party providers. Interested in participating? Learn more at [www.StopWaste.org/reusables-to-go](http://www.StopWaste.org/reusables-to-go)

